



2017 RIBBON RIDGE ESTATE DRY RIESLING

TRISAETUM STORY

In 2003, Andrea and James Frey founded Trisaetum in one of the few places where climate, soil, and entrepreneurial spirit combine to produce some of the world's best wines. Today, the family owned and operated winery in the heart of Oregon's Ribbon Ridge AVA produces small lots of acclaimed Pinot Noir, Chardonnay, and Riesling from its three estate vineyards.

WINEMAKER'S NOTES

This 2017 dry offering from our Ribbon Ridge Estate is complex with minerality. Aromas of granite, crushed stone and sea air lead to a vibrant palate of white peach, fresh pear and apple. The acidity and minerality carry through to the finish and highlight the sedimentary sandstone soils.

VINTAGE & WINEMAKING

2017 proved to be another great vintage for Oregon. A later start to budbreak and bloom than in the previous year recalled more classic Oregon starts, while a long, dry growing season and warmer August allowed optimal fruit ripening. We harvested Riesling from our three estate vineyards over four different dates between September 27th and October 16th. Fruit was gently pressed and settled overnight before being racked into fermentation vessels. Fermentations lasted between 30-125 days in a temperature-controlled environment using a mixture of 70% neutral oak casks, 20% stainless steel barrels, and 10% concrete eggs to produce over 89 individual ferments. All ferments started with natural yeasts and spent 6 months in barrel on fine lees.

ESTATE VINEYARDS

Ribbon Ridge Estate (Ribbon Ridge AVA)

This 46-acre site has 17 acres planted to vine; located in the heart of Ribbon Ridge and is also home to our winery. The estate is sustainably and dry-farmed in an attempt to carefully manage our vineyards so that we are able to achieve a concentration of flavors and an expression of place in our wines. The warmest of our three estates, this vineyard has 2 acres of Riesling planted in the unique high quartz marine sedimentary soils that make up the smallest AVA in Oregon.



APPELLATION:
Ribbon Ridge AVA

SOIL:
High quartz marine sedimentary soils

FERMENTATION:
89+ small lots were fermented in a mixture of stainless steel, neutral oak casks, and concrete eggs to allow for individual block characteristics to shine through when blending.

HARVEST DATES:
September 27 - October 16, 2017

BOTTLING DATE:
August 2017

PRODUCTION:
285 cases produced

RELEASE DATE:
Spring 2018

ABV: 13.2%

ACCOLADES:
2017 - 93 points, Wine Enthusiast
2016 - 96 points, Wine Enthusiast
2016 - 92 points, Int'l Wine Report
2015 - 93 points, Wine Enthusiast
2014 - 93 points, Wine Enthusiast

James Frey, Winemaker/Proprietor